Contents of Volume 84 • 2007

Abdel-Aal E-S→Pike PR
Açıkgöz Ş→Çakmaklı B
Adlof RO, List GR: Synthesis and Physical Properties of EOE and EEO, Triacylglycerols Containing Elaidic and Oleic Fatty Acids 427
Adlof RO→List GR
Aguirre FJS, Milesi V, Añón MC: Effect of Extraction and Precipitation Conditions During Soybean Protein Isolate Production on the Genistein Series Content 305
Ahmad M→Zia-Ul-Haq M
Ahmad S, Anwar F, Hussain AI, Ashraf M, Awan AR: Does Soil Salinity Affect Yield and Composition of Cottonseed Oil? 845
Ahmad S→Zia-Ul-Haq M
Ahmad S→Lee CS
Akoh CC→Vu P-L
Ali H→Zia-Ul-Haq M
Alley E→Dufreche S
Alonzo-Macias M→Toro-Vazquez JF
Alt JL→Sandhu D
Andresen TL→Vikbjerg AF
Añón MC→Aguirre FJS
Anwar F→Manzoor M
Anwar F→Ahmad S
Arato S→Kinami T
Arato S→Horii N
Archavlis E→Hatzakis E
Armenta RE, Vinatoru M, Burja AM, Kralovec JA, Barrow CJ: Transesterification of Fish Oil to Produce Fatty Acid Ethyl Esters Using Ultrasonic Energy 1045
Arslan Ç, Uzun B, Ülger S, Çağırgan Mİ: Determination of Oil Content and Fatty Acid Composition of Sesame Mutants Suited for Intensive Management Conditions 917
Arumughan C→Mayamol PN
Ashraf M→Ahmad S
Aubourg SP→Rodríguez A
Awan AR→Ahmad S
Ayala JV, Calliauw G, Foubert I, Dewettinck K, Dyer B, Greyt W: Impacts of Bleaching and Packed Column Steam Refining on Cocoa Butter Properties 1069
Azadmard-Damirchi S, Dutta PC: Free and Esterified 4,4′-dimethylsterols in Hazelnut Oil and their Retention During Refining Processes 297
Azizian H→Mossoba MM

Bada JC→González MMP
Balachandran C→Mayamol PN
Barea B→Tchobo FP
Barouh N→Tchobo FP
Barrow CJ→Armenta RE
Bartee SD, Kim HJ, Min DB: Effects of Antioxidants on the Oxidative Stability of Oils Containing Arachidonic, Docosapentaenoic and Docosahexaenoic Acids 363
Barzegar M→Ghandi M
Baümler ER, Crapiste GH, Carelli AA: Sunflower-Oil Wax Reduction by Seed Solvent Washing 603
Bhanger MI→Manzoor M
Bhardwaj HL, Hamama AA, Dierig DA: Fatty Acids in Vernonia Produced in the Mid-Atlantic Region of the United States 393
Bhattacharyya MK→Sandhu D
Birch EJ→Choo WS
Biresaw G→Mohamed A
Boatright WL, Lu G: Hexanal Synthesis in Isolated Soy Proteins 249
Boocock DGB→Mahajan S
Bouzidi L→Narine SS
Brasil MC, Gerbase AE, de Luca MA, Gregório JR: Organic–Inorganic Hybrid Films Based on Hydroxylated Soybean Oils 289
Burja AM→Armenta RE
Butler BH→Wan PJ

Çağırgan Mİ→Arslan Ç
Cain F→Smith PR
Çakmaklı B, Hazer B, Tekin İÖ, Açıkgöz Ş, Can M: Polymeric Linoleic Acid–Polyolefin Conjugates: Cell Adhesion and Biocompatibility 73
Calliauw G, Gibon V, Greyt WD, Plees L, Foubert I, Dewettinck K: Phase Composition During Palm Olein Fractionation and its Effect on Soft PMF and Superolein Quality 885
Calliauw G→Ayala JV
Calway P→Ratnayake WMN
Campos R→Maleky F
Campra-Madrid P→Guil-Guerrero JL
Can M→Çakmaklı B
Canavaciolo VLG→Rodríguez-Leyes EA
Candal RJ→Cerdeira M
Carelli AA→Ceci LN
Carelli AA→Baümler ER
Carrão-Panizzi MC, Erhan SZ: Environmental and Genetic Variation of Soybean Tocopherol Content Under Brazilian Growing Conditions 921
Carriquiry AL→Traynham TL
Ceccato C→Wijesundera C
Ceci LN, Carelli AA: Characterization of Monovarietal Argentinian Olive Oils from New Productive Zones 1125
Cerdeira M, Palazolo GG, Candal RJ, Herrera ML: Factors Affecting Initial Retention of a Microencapsulated Sunflower Seed Oil/Milk Fat Fraction Blend 523
Cermak SC, Skender AL, Deppe AB, Isbell TA: Synthesis and Physical Properties of Tallow-Oleic Estolide 2-Ethylhexyl Esters 449
Cermak SC→Evangelista RL
César-Oliveira MAF→Kucek KT
Charó-Alonso M→Toro-Vazquez JF
Charó-Alonso MA→Reyes-Hernández J
Charrouf Z→Hilali M
Chauhan GS→Rani A
Cho SM, Lee HY, Kim J-C: Characterization and In-vitro Permeation Study of Stearic Acid Nanoparticles containing Hinokitiol 859
Choo WS, Birch EJ, Dufour JP: Physicochemical and Stability Characteristics of Flaxseed Oils During Pan-heating 735
Chu B-S, Ichikawa S, Kanafusa S, Nakajima M: Preparation of Protein-Stabilized β-Carotene Nanodispersions by Emulsification–Evaporation Method 1053
Chuah CH→Lee CS
Clemente TE→Tat ME
Colucci JA→Wu P
Compton DL, Vermillion KE, Laszlo JA: Acyl Migration Kinetics of 2-Monoacylglycerols from Soybean Oil via ^{1}H NMR 343
Cooke PH→Dickey LC
Coupland JN→Ghosh S
Coupland JN→Gülseren İ
Crapiste GH→Baümler ER
Criado M, Hernández-Martín E, López-Hernández A, Otero C: Enzymatic Interesterification of Extra Virgin Olive Oil with a Fully Hydrogenated Fat: Characterization of the Reaction and Its Products 717
Cruz S, Yousfi K, Oliva J, García JM: Heat Treatment Improves Olive Oil Extraction 1063

Dais P→Hatzakis E
Dalai AK→D'Cruz A
Dailey OD Jr, Prevost N: Conversion of Methyl Oleate to Branched-Chain Derivatives 565
Davis JP, Sanders TH: Liquid to Semisolid Rheological Transitions of Normal and High-oleic Peanut Oils upon Cooling to Refrigeration Temperatures 979
de Almeida VV→Visentainer JV
de Luca MA→Brasil MC
de Oliveira Carvalho P→Visentainer JV
de Oliveira CC→Visentainer JV
de Souza NE→Visentainer JV
Deak NA, Johnson LA: Effects of Extraction Temperature and Preservation Method on Functionality of Soy Protein 259
Deak NA, Johnson LA: Fate of Phytic Acid in Producing Soy Protein Ingredients 369
Deak NA, Murphy PA, Johnson LA: Characterization of Fractionated Soy Proteins Produced by a New Simplified Procedure 137
Deak NA, Murphy PA, Johnson LA: Preparation of Glycinin and β-Conglycinin from High-Sucrose/Low-Stachyose Soybeans 269
Delange DM→Rodríguez-Leyes EA
Delwiche SR, Pordesimo LO, Panthee DR, Pantalone VR: Assessing Glycinin (11S) and β-Conglycinin (7S) Fractions of Soybean Storage Protein by Near-Infrared Spectroscopy 1107
Demirci M→Gecgel U
Deppe AB→Cermak SC
Dewettinck K→Ayala JV
Dewettinck K→Calliauw G
Dibildox-Alvarado E→Reyes-Hernández J
Dibildox-Alvarado E→Toro-Vazquez JF
Dickey LC, Cooke PH, Kurantz MJ, McAloon A, Parris N, Moreau RA: Using Microwave Heating and Microscopy to Estimate Optimal Corn Germ Oil Yield with a Bench-Scale Press 489
Dierig DA→Bhardwaj HL
Doll KM→Moser BR
Dowd MK→Wan PJ
D'Cruz A, Kulkarni MG, Meher LC, Dalai AK: Synthesis of Biodiesel from Canola Oil Using Heterogeneous Base Catalyst 937
Dufour JP→Choo WS
Dufreche S, Hernandez R, French T, Sparks D, Zappi M, Alley E: Extraction of Lipids from Municipal Wastewater Plant Microorganisms for Production of Biodiesel 181
Dumais L→Ratnayake WMN
Dumont M-J, Narine SS: Characterization of Flax and Soybean Soapstocks, and Soybean Deodorizer Distillate by GC-FID 1101
Dutta PC→Azadmard-Damirchi S
Dyer B→Ayala JV
Dziadkowiec D→Krasowska A

Eller F→List GR
Enríquez ARS→Rodríguez-Leyes EA
Erhan SZ→Moser BR
Erhan SZ→Carrão-Panizzi MC
Esendal E→Gecgel U
Evangelista RL, Cermak SC: Full-Press Oil Extraction of *Cuphea* (PSR23) Seeds 1169

Fajardo YA→Rodríguez-Leyes EA
Farhoosh R: The Effect of Operational Parameters of the Rancimat Method on the Determination of the Oxidative Stability Measures and Shelf-Life Prediction of Soybean Oil 205
Fehr W→Gerde J
Fehr WR→Sandhu D
Ferrão MF→Godoy SC
Foglia TA→Lee JH
Foglia TA→Haas MJ
Foglia TA→Ngo HL
Foubert I→Ayala JV
Foubert I→Calliauw G
Fraser BH, Perlmutter P, Wijesundera C: Practical Syntheses of Triacylglycerol Regioisomers Containing Long-chain Polyunsaturated Fatty Acids 11

French T→Dufreche S
Frihart CR→Lorenz L
Fröhlich A, Schober S: The Influence of Tocopherols on the Oxidation Stability of Methyl Esters 579
Frykman H→Kuo TM
Furó I→Smith PR

Gagnon C→Ratnayake WMN
Gai J→Liu S
García JM→Cruz S
Gecgel U, Demirci M, Esendal E, Tasan M: Fatty Acid Composition of the Oil from Developing Seeds of Different Varieties of Safflower (*Carthamus tinctorius* L.) 47
Gerbase AE→Brasil MC
Gerbase AE→Godoy SC
Gerde J, Hardy C, Fehr W, White PJ: Frying Performance of No-*trans*, Low-Linolenic Acid Soybean Oils 557
Gerde JA, Hardy CL, Hurburgh CR Jr, White PJ: Rapid Determination of Degradation in Frying Oils with Near-Infrared Spectroscopy 519
Gerpen JHV→Tat ME
Ghandi M, Mostashari A, Karegar M, Barzegar M: Efficient Synthesis of α-Monoglycerides via Solventless Condensation of Fatty Acids with Glycerol Carbonate 681
Ghosh M: Review on Recent Trends in Rice Bran Oil Processing 315
Ghosh S, Peterson DG, Coupland JN: Aroma Release from Solid Droplet Emulsions: Effect of Lipid Type 1001
Gibon V→Calliauw G
Gil M→List GR
Glynn MT→Winkler JK
Godoy SC, Ferrão MF, Gerbase AE: Determination of the Hydroxyl Value of Soybean Polyol by Attenuated Total Reflectance/Fourier Transform Infrared Spectroscopy 503
Gonçalves LAG→Osawa CC
González MMP, Bada JC, Graciani E: Temperature Effects on the Deacidification of Mixtures of Sunflower Oil and Oleic Acid 473
González MMP, Bada JC, León M, Graciani E: Optimization of Deacidification of Mixtures of Sunflower Oil and Oleic Acid in a Continuous Process 479
González-Chávez MM→Toro-Vazquez JF
Grabowski M→Kolanowski W
Graciani E→González MMP
Gregório JR→Brasil MC
Greyt W→Ayala JV
Greyt WD→Calliauw G
Grompone MA→Jachmanián I
Grulke EA→Wu P
Güçlü-Üstündağ Ö, Temelli F: Column Fractionation of Canola Oil Deodorizer Distillate Using Supercritical Carbon Dioxide 953
Guil-Guerrero JL, López-Martínez JC, Rincón-Cervera MA, Campra-Madrid P: One-Step Extraction and Concentration of Polyunsaturated Fatty Acids from Fish Liver 357
Guillaume D→Hilali M
Gülseren İ, Coupland JN: The Effect of Emulsifier Type and Droplet Size on Phase Transitions in Emulsified Even-Numbered *n*-Alkanes 621
Guo Y, Hardesty JH, Mannari VM, Massingill JL: Hydrolysis of Epoxidized Soybean Oil in the Presence of Phosphoric Acid 929

Haas MJ, Scott KM, Foglia TA, Marmer WN: The General Applicability of in Situ Transesterification for the Production of Fatty Acid Esters from a Variety of Feedstocks 963
Haas MJ, Scott KM: Moisture Removal Substantially Improves the Efficiency of in Situ Biodiesel Production from Soybeans 197
Hachimi L→Hilali M
Hahm TS→Kim HJ
Hall CA→Zhao B
Hamam F, Shahidi F: Enzymatic Incorporation of Selected Long-Chain Fatty Acids into Triolein 533
Hamama AA→Bhardwaj HL
Hammond E→Onal-Ulusoy B
Hao Z→Parry J
Hardesty JH→Guo Y
Hardy C→Gerde J
Hardy CL→Gerde JA
Hartel R: Springer and AOCS: New Publishing Arrangement 1
Hatta T→Kinta Y
Hatzakis E, Archavlis E, Dais P: Determination of Glycerol in Wines Using ^{31}P-NMR Spectroscopy 615
Hazer B→Çakmaklı B
He H, Sun S, Wang T, Zhu S: Transesterification Kinetics of Soybean Oil for Production of Biodiesel in Supercritical Methanol 399
Hellgren LI→Zhang L
Hernandez R→Dufreche S
Hernández-Martín E→Criado M
Herrera ML→Cerdeira M
Hicks KB→Moreau RA
Hilali M, Charrouf Z, Soulhi AEA, Hachimi L, Guillaume D: Detection of Argan Oil Adulteration Using Quantitative Campesterol GC-Analysis 761
Hojilla-Evangelista MP→Mohamed A
Horii N, Arato S, Narayan B, Hosokawa M, Sashima T, Miyashita K: Occurrence of Conjugated Cyclopropanoid Acid in Purified Fish Oil 749
Horii N→Kinami T
Hosokawa M→Kinami T
Hosokawa M→Horii N
Hsieh F-H→Liu KS
Hua Y→Zhang Z
Huang J, Liu Y, Liu Y, Wang X: Effect of Attapulgite Pore Size Distribution on Soybean Oil Bleaching 687
Humphrey KL, Narine SS: Diminishing Marginal Utility of Cooling Rate Increase on the Crystallization Behavior and Physical Properties of a Lipid Sample 709
Hurburgh CR→Thakur M
Hurburgh CR Jr→Gerde JA
Hussain AI→Ahmad S
Hwang KT→Oh HH

Ichikawa S→Chu B-S
Ikuina J→Kinami T
Iqbal S→Zia-Ul-Haq M
Iqbal T→Manzoor M
Isbell TA→Cermak SC
Isbell TA→Kuo TM

Jachmanián I, Margenat L, Torres AI, Grompone MA: Selectivity of Supercritical CO_2 in the Fractionation of Hake Liver Oil Ethyl Esters 597
Jackson M→List GR
Janković M→Sinadinović-Fišer S
Janssen PWM, MacGibbon AKH: Non-Isothermal Crystallization of Bovine Milk Fat 871
Jasińska I→Jeleń HH
Jaworska D→Kolanowski W
Jeleń HH, Mildner-Szkudlarz S, Jasińska I, Wąsowicz E: A Headspace–SPME–MS Method for Monitoring Rapeseed Oil Autoxidation 509
Jiménez AM→Navas MJ
Johnson LA→Deak NA
Johnson LA→Traynham TL
Johnson LA→Deak NA
Johnson LA→Lamsal BP
Johnson RA→Tyman JHP
Johnston DB→Moreau RA
Jones KC→Lee JH
Jørgensen K→Vikbjerg AF

Kanafusa S→Chu B-S
Karegar M→Ghandi M
Kenar JA: Functionalization of Oleyl Carbonate by Epoxidation 457
Kim HJ, Hahm TS, Min DB: Hydroperoxide as a Prooxidant in the Oxidative Stability of Soybean Oil 349
Kim HJ→Bartee SD
Kim J-C→Cho SM
Kim M, No S, Yoon SH: Stereospecific Analysis of Fatty Acid Composition of Chufa (*Cyperus esculentus* L.) Tuber Oil 1079
Kim SZ→Oh HH
Kim Y-M→Vu P-L
Kim YM→Lee JH
Kimmel T→Negi DS
Kinami T, Horii N, Narayan B, Arato S, Hosokawa M, Miyashita K, Negishi H, Ikuina J, Noda R, Shirasawa S: Occurrence of Conjugated Linolenic Acids in Purified Soybean Oil 23
Kinta Y, Hatta T: Composition, Structure, and Color of Fat Bloom Due to the Partial Liquefaction of Fat in Dark Chocolate 107
Kolanowski W, Jaworska D, Weißbrodt J, Kunz B: Sensory Assessment of Microencapsulated Fish Oil Powder 37
Kolanowski W, Stolyhwo A, Grabowski M: Fatty Acid Composition of Selected Fresh Water Gammarids (*Amphipoda, Crustacea*): A Potentially Innovative Source of Omega-3 LC PUFA 827
Konar SK→Mahajan S
Kong X→Narine SS
Kralovec JA→Armenta RE
Kramer JKG→Mossoba MM
Krasowska A, Dziadkowiec D, Polinceusz A, Plonka A, Łukaszewicz M: Cloning of Flax Oleic Fatty Acid Desaturase and Its Expression in Yeast 809
Kucek KT, César-Oliveira MAF, Wilhelm HM, Ramos LP: Ethanolysis of Refined Soybean Oil Assisted by Sodium and Potassium Hydroxides 385
Kulkarni MG→D'Cruz A
Kumar V→Rani A
Kunz B→Kolanowski W
Kuo TM, Isbell TA, Rooney A, Levinson WE, Frykman H: Production of 14-Oxo-*cis*-11-eicosenoic Acid from Lesquerolic Acid by *Sphingobacterium multivorum* NRRL B-23212 639
Kurantz MJ→Dickey LC

Lalvani SB→Xiao H
Lamsal BP, Johnson LA: Separating Oil from Aqueous Extraction Fractions of Soybean 785
Larraín MA→Rodríguez A
Laszlo JA→Compton DL
Lee CS, Ooi TL, Chuah CH, Ahmad S: Rigid Polyurethane Foam Production from Palm Oil-Based Epoxidized Diethanolamides 1161
Lee CS, Ooi TL, Chuah CH, Ahmad S: Synthesis of Palm Oil-Based Diethanolamides 945
Lee HK→Oh HH
Lee HY→Cho SM
Lee JH, Jones KC, Foglia TA, Nuñez A, Lee JH, Kim YM, Vu P-L, Lee K-T: Separation of Triacylglycerol Species from Interesterified Oils by High-Performance Liquid Chromatography 211
Lee J-H→Vu P-L
Lee JH→Lee JH
Lee K-T→Vu P-L
Lee K-T→Lee JH
Lee Y-J→Vu P-L
León M→González MMP
Levinson WE→Kuo TM
Li J→Xu B
Liew KY→Xu B
Lillycrop W→Ratnayake WMN
List GR, Jackson M, Eller F, Adlof RO: Low *trans* Spread and Shortening Oils via Hydrogenation of Soybean Oil 609

List GR, Warner K, Pintauro P, Gil M: Low-*trans* Shortening and Spread Fats Produced by Electrochemical Hydrogenation 497
List GR→Adlof RO
Liu KS, Hsieh F-H: Protein–Protein Interactions in High Moisture-Extruded Meat Analogs and Heat-Induced Soy Protein Gels 741
Liu S, Zhou R, Tian S, Gai J: A Study on Subunit Groups of Soybean Protein Extracts under SDS-PAGE 793
Liu Y→Huang J
Liu Z-Q→Tang Y-Z
López-Hernández A→Criado M
López-Martínez JC→Guil-Guerrero JL
Lorenz L, Frihart CR, Wescott JM: Chromatographic Analysis of the Reaction of Soy Flour with Formaldehyde and Phenol for Wood Adhesives 769
Losada V→Rodríguez A
Lu G→Boatright WL
Łukaszewicz M→Krasowska A
Luther M→Parry J

Mabaleha MB, Mitei YC, Yeboah SO: A Comparative Study of the Properties of Selected Melon Seed Oils as Potential Candidates for Development into Commercial Edible Vegetable Oils 31
MacGibbon AKH→Janssen PWM
Mahajan S, Konar SK, Boocock DGB: Variables Affecting the Production of Standard Biodiesel 189
Maleky F, Campos R, Marangoni AG: Structural and Mechanical Properties of Fats Quantified by Ultrasonics 331
Mannari VM→Guo Y
Manzoor M, Anwar F, Iqbal T, Bhanger MI: Physico-Chemical Characterization of *Moringa concanensis* Seeds and Seed Oil 413
Marangoni AG→Maleky F
Marangoni AG→Wright AJ
Marangoni AG→Rogers MA
Margenat L→Jachmanián I
Marmer WN→Piazza GJ
Marmer WN→Haas MJ
Massingill JL→Guo Y
Mayamol PN, Balachandran C, Samuel T, Sundaresan A, Arumughan C: Process Technology for the Production of Micronutrient Rich Red Palm Olein 587
McAloon A→Dickey LC
McElroy AR→Pike PR
Meher LC→D'Cruz A
Meleta M→Ratnayake WMN
Mildner-Szkudlarz S→Jeleń HH
Milesi V→Aguirre FJS
Milosevic M→Mossoba MM
Milosevic V→Mossoba MM
Min DB→Kim HJ
Min DB→Bartee SD
Mitei YC→Mabaleha MB
Miura S→Zhang L
Miura S→Tanaka L
Miyashita K→Kinami T
Miyashita K→Horii N
Mizushina Y→Yoshida H
Mohamed A, Hojilla-Evangelista MP, Peterson SC, Biresaw G: Barley Protein Isolate: Thermal, Functional, Rheological, and Surface Properties 281
Morales-Rueda JA→Toro-Vazquez JF
Moreau RA, Johnston DB, Hicks KB: A Comparison of the Levels of Lutein and Zeaxanthin in Corn Germ Oil, Corn Fiber Oil and Corn Kernel Oil 1039
Moreau RA→Dickey LC
Moser BR, Sharma BK, Doll KM, Erhan SZ: Diesters from Oleic Acid: Synthesis, Low Temperature Properties, and Oxidation Stability 675
Mossoba MM, Kramer JKG, Milosevic V, Milosevic M, Azizian H: Interference of Saturated Fats in the Determination of Low Levels of *trans* Fats (below 0.5%) by Infrared Spectroscopy 339
Mostashari A→Ghandi M
Mu H→Vikbjerg AF
Murphy PA→Deak NA
Myers DJ→Traynham TL

Nagao T→Watanabe Y
Nagy V→Tőke ER
Nakajima M→Chu B-S
Nam H-Y→Vu P-L
Narayan B→Horii N
Narayan B→Kinami T
Narine SS, Kong X, Bouzidi L, Sporns P: Physical Properties of Polyurethanes Produced from Polyols from Seed Oils: I. Elastomers 55
Narine SS, Kong X, Bouzidi L, Sporns P: Physical Properties of Polyurethanes Produced from Polyols from Seed Oils: II. Foams 65
Narine SS, Yue J, Kong X: Production of Polyols from Canola Oil and their Chemical Identification and Physical Properties 173
Narine SS→Dumont M-J
Narine SS→Humphrey KL
Narine SS→Yue J
Narváez PC, Rincón SM, Sánchez FJ: Kinetics of Palm Oil Methanolysis 971
Natta AK→Tchobo FP
Navas MJ, Jiménez AM: Chemiluminescent Methods in Olive Oil Analysis 405
Negi DS, Kimmel T, Wozny G, Schomäcker R: Glycerolysis of Fatty Acid Methyl Esters: 2. Simulation and Experiments in Continuous Reactors 91
Negi DS, Sobotka F, Kimmel T, Wozny G, Schomäcker R: Glycerolysis of Fatty Acid Methyl Esters: 1. Investigations in a Batch Reactor 83
Negishi H→Kinami T
Ngo HL, Foglia TA: Synthesis of Long Chain Unsaturated-α,ω-Dicarboxylic Acids from Renewable Materials via Olefin Metathesis 777
Nishida Y→Watanabe Y
No S→Kim M
Noda R→Kinami T
Noffs MD→Visentainer JV
Nuñez A→Lee JH

Oak MD→Patil A
Oh HH, Hwang KT, Shin MK, Lee HK, Kim SZ: Oils in the Seeds of Caneberries Produced in Korea 549
Oliva J→Cruz S
Onal-Ulusoy B, White P, Hammond E: Effects of Linalyl Oleate on Soybean Oil Flavor and Quality in a Frying Application 157
Ooi TL→Lee CS
Oreopoulou V→Tsimogiannis D
Osawa CC, Gonçalves LAG, Ragazzi S: The Use of Fast Methodologies (Kits) in Evaluating Deep-Frying Oils 893
Otero C→Criado M
Özcan T: Characterization of Turkish *Quercus* L. Taxa Based on Fatty Acid Compositions of the Acorns 653

Palazolo GG→Cerdeira M
Pantalone VR→Delwiche SR
Panthee DR→Delwiche SR
Park R-K→Vu P-L
Parris N→Dickey LC
Parry J, Hao Z, Luther M, Su L, Zhou K, Yu L: Characterization of Cold-Pressed Onion, Parsley, Cardamom, Mullein, Roasted Pumpkin, and Milk Thistle Seed Oils 613
Patil A, Taware SP, Oak MD, Tamhankar SA, Rao VS: Improvement of Oil Quality in Soybean [*Glycine max* (L.) Merrill] by Mutation Breeding 1117
Perlmutter P→Fraser BH
Peterson DG→Ghosh S
Peterson SC→Mohamed A
Piazza GJ, Marmer WN: Conversion of Phosphatidylcholine to Phosphatidylglycerol with Phospholipase D and Glycerol 645
Pike PR, Abdel-Aal E-S, McElroy AR: Antioxidant Activity of Oat Malt Extracts in Accelerated Corn Oil Oxidation 663
Pina M→Tchobo FP
Pintauro P→List GR
Piombo G→Tchobo FP
Plees L→Calliauw G
Plonka A→Krasowska A
Polinceusz A→Krasowska A
Poppe L→Tőke ER
Pordesimo LO→Delwiche SR
Prevost N→Dailey OD Jr

Quitral V→Rodríguez A

Ragazzi S→Osawa CC
Ramos LP→Kucek KT
Rani A, Kumar V, Verma SK, Shakya AK, Chauhan GS: Tocopherol Content and Profile of Soybean: Genotypic Variability and Correlation Studies 377
Rao VS→Patil A
Ratnayake WMN, Gagnon C, Dumais L, Lillycrop W, Wong L, Meleta M, Calway P: *trans* Fatty Acid Content of Canadian Margarines Prior to Mandatory *trans* Fat Labelling 817
Recseg K→Tőke ER
Reglero G→Torres CF
Reyes-Hernández J, Dibildox-Alvarado E, Charó-Alonso MA, Toro-Vazquez JF: Physicochemical and Rheological Properties of Crystallized Blends Containing *trans*-free and Partially Hydrogenated Soybean Oil 1081
Richards A→Wijesundera C
Rincón SM→Narváez PC
Rincón-Cervera MA→Guil-Guerrero JL
Rodríguez A, Losada V, Larraín MA, Quitral V, Vinagre J, Aubourg SP: Development of Lipid Changes Related to Quality Loss During the Frozen Storage of Farmed Coho Salmon (*Oncorhynchus kisutch*) 727
Rodríguez-Leyes EA, Canavaciolo VLG, Delange DM, Enríquez ARS, Fajardo YA: Fatty Acid Composition and Oil Yield in Fruits of Five *Arecaceae* Species Grown in Cuba 765
Rogers MA, Smith AK, Wright AJ, Marangoni AG: A Novel Cryo-SEM Technique for Imaging Vegetable Oil Based Organogels 899
Rooney A→Kuo TM

Saiki M→Yoshida H
Samuel T→Mayamol PN
Sánchez FJ→Narváez PC
Sanders TH→Davis JP
Sandhu D, Alt JL, Scherder CW, Fehr WR, Bhattacharyya MK: Enhanced Oleic Acid Content in the Soybean Mutant M23 Is Associated with the Deletion in the *Fad2-1a* Gene Encoding a Fatty Acid Desaturase 229
Sashima T→Horii N
Sato K→Zhang L
Scherder CW→Sandhu D
Schober S→Fröhlich A
Schomäcker R→Negi DS
Scott KM→Haas MJ
Señoráns FJ→Torres CF
Shahidi F→Hamam F
Shakya AK→Rani A
Sharma BK→Moser BR
Shimada Y→Watanabe Y
Shin MK→Oh HH
Shirasawa S→Kinami T
Sinadinović-Fišer S, Janković M: Prediction of the Partition Coefficient for Acetic Acid in a Two-Phase System Soybean Oil-Water 669
Skender AL→Cermak SC

Smith AK→Rogers MA
Smith KW→Smith PR
Smith PR, Furó I, Smith KW, Cain F: The Effect of Partial Acylglycerols on the Exchange Between Liquid and Solid Tripalmitoylglycerol 325
Sobotka F→Negi DS
Sohounhloue DCK→Tchobo FP
Solaiman DKY→Zerkowski JA
Soulhi AEA→Hilali M
Soumanou MM→Tchobo FP
Sparks D→Dufreche S
Sporns P→Narine SS
Stolyhwo A→Kolanowski W
Su L→Parry J
Sun S→He H
Sundaresan A→Mayamol PN
Szakács G→Tőke ER

Takagi Y→Watanabe Y
Tamhankar SA→Patil A
Tanaka L, Miura S, Yoshioka T: Formation of Granular Crystals in Margarine with Excess Amount of Palm Oil 421
Tanaka M→Yoshida H
Tang Y-Z, Liu Z-Q: Free-Radical-Scavenging Effect of Carbazole Derivatives on DPPH and ABTS Radicals 1095
Tasan M→Gecgel U
Tat ME, Wang PS, Gerpen JHV, Clemente TE: Exhaust Emissions from an Engine Fueled with Biodiesel from High-Oleic Soybeans 865
Taware SP→Patil A
Tchobo FP, Natta AK, Barea B, Barouh N, Piombo G, Pina M, Villeneuve P, Soumanou MM, Sohounhloue DCK: Characterization of *Pentadesma butyracea sabine* Butters of Different Production Regions in Benin 755
Tekin İÖ→Çakmaklı B
Temelli F→Güçlü-Üstündağ Ö
Thakur M, Hurburgh CR: Quality of US Soybean Meal Compared to the Quality of Soybean Meal from Other Origins 835
Thomas AE→Wan PJ
Tian S→Liu S
Tőke ER, Nagy V, Recseg K, Szakács G, Poppe L: Production and Application of Novel Sterol Esterases from *Aspergillus* Strains by Solid State Fermentation 907
Tomiyama Y→Yoshida H
Toro-Vazquez JF, Morales-Rueda JA, Dibildox-Alvarado E, Charó-Alonso M, Alonzo-Macias M, González-Chávez MM: Thermal and Textural Properties of Organogels Developed by Candelilla Wax in Safflower Oil 989
Toro-Vazquez JF→Reyes-Hernández J
Torres AI→Jachmanián I
Torres CF, Vazquez L, Señoráns FJ, Reglero G: An Efficient Methodology for the Preparation of Alkoxyglycerols Rich in Conjugated Linoleic Acid and Eicosapentaenoic Acid 443
Traynham TL, Myers DJ, Carriquiry AL, Johnson LA: Evaluation of Water-Holding Capacity for Wheat–Soy Flour Blends 151
Tsimogiannis D, Oreopoulou V: Defining the Role of Flavonoid Structure on Cottonseed Oil Stabilization: Study of A- and C-Ring Substitution 129
Tyman JHP, Johnson RA: Synthesis and Antioxidancy of Some *n*-Alkyl, *t*-Alkyl, Homologous and Isomeric Lipidic Alkylthiobisphenols 573

Ueno S→Zhang L
Ülger S→Arslan Ç
Uzun B→Arslan Ç

Vazquez L→Torres CF
Verma SK→Rani A
Vermillion KE→Compton DL
Vikbjerg AF, Andresen TL, Jørgensen K, Mu H, Xu X: Oxidative Stability of Liposomes Composed of Docosahexaenoic Acid-Containing Phospholipids 631
Villeneuve P→Tchobo FP
Vinagre J→Rodríguez A
Vinatoru M→Armenta RE
Visentainer JV, Noffs MD, de Oliveira Carvalho P, de Almeida VV, de Oliveira CC, de Souza NE: Lipid Content and Fatty Acid Composition of 15 Marine Fish Species from the Southeast Coast of Brazil 543
Vu P-L, Park R-K, Lee Y-J, Kim Y-M, Nam H-Y, Lee J-H, Akoh CC, Lee K-T: Two-Step Production of Oil Enriched in Conjugated Linoleic Acids and Diacylglycerol 123
Vu P-L→Lee JH

Wan PJ, Dowd MK, Thomas AE, Butler BH: Trimethylsilyl Derivatization/Gas Chromatography as a Method to Determine the Free Fatty Acid Content of Vegetable Oils 701
Wang L, Wang T: Chemical Modification of Partially Hydrogenated Vegetable Oil to Improve its Functional Properties for Candles 1149
Wang PS→Tat ME
Wang T→Wang L
Wang T→He H
Wang X→Huang J
Wang Z→Zhang SB
Warner K→Winkler JK
Warner K→List GR
Wąsowicz E→Jeleń HH
Watanabe Y, Nagao T, Nishida Y, Takagi Y, Shimada Y: Enzymatic Production of Fatty Acid Methyl Esters by Hydrolysis of Acid Oil Followed by Esterification 1015
Weißbrodt J→Kolanowski W
Wescott JM→Lorenz L
White P→Onal-Ulusoy B
White PJ→Gerde JA
White PJ→Gerde J
Wijesundera C, Richards A, Ceccato C: Industrially Produced *trans* Fat in Foods in Australia 433
Wijesundera C→Fraser BH
Wilhelm HM→Kucek KT
Winkler JK, Warner K, Glynn MT: Effect of Deep-Fat Frying on Phytosterol Content in Oils with Differing Fatty Acid Composition 1023
Wong L→Ratnayake WMN
Wozny G→Negi DS
Wright AJ, Marangoni AG: Time, Temperature, and Concentration Dependence of Ricinelaidic Acid–Canola Oil Organogelation 3
Wright AJ→Rogers MA
Wu P, Yang Y, Colucci JA, Grulke EA: Effect of Ultrasonication on Droplet Size in Biodiesel Mixtures 877

Xiao H, Lalvani SB: Hydrogenation of Edible Oils: a Model Involving Competitive Adsorption of Reactants 1177
Xu B, Liew KY, Li J: Effect of Ru Nanoparticle Size on Hydrogenation of Soybean Oil 117
Xu SY→Zhang SB
Xu X→Zhang L
Xu X→Vikbjerg AF

Yang Y→Wu P
Yeboah SO→Mabaleha MB
Yoon SH→Kim M
Yoshida H, Tanaka M, Tomiyama Y, Mizushina Y: Antioxidant Distributions and Triacylglycerol Molecular Species of Sesame Seeds (*Sesamum indicum*) 165
Yoshida H, Tomiyama Y, Saiki M, Mizushina Y: Tocopherol Content and Fatty Acid Distribution of Peas (*Pisum sativum* L.) 1031
Yoshioka T→Tanaka L
Yousfi K→Cruz S
Yu L→Parry J
Yue J, Narine SS: Separation and Quantification of Vegetable Oil Based Polyols by High Performance Liquid Chromatography with Evaporative Light Scattering Detection 803
Yue J→Narine SS

Zappi M→Dufreche S
Zerkowski JA, Solaiman DKY: Polyhydroxy Fatty Acids Derived from Sophorolipids 463
Zhang L, Hellgren LI, Xu X: Immobilization of Phospholipase C for the Production of Ceramide from Sphingomyelin Hydrolysis 237
Zhang L, Ueno S, Miura S, Sato K: Binary Phase Behavior of 1,3-Dipalmitoyl-2-oleoyl-*sn*-glycerol and 1,2-Dioleoyl-3-palmitoyl-*rac*-glycerol 219
Zhang SB, Wang Z, Xu SY: Downstream Processes for Aqueous Enzymatic Extraction of Rapeseed Oil and Protein Hydrolysates 693
Zhang SB, Wang Z, Xu SY: Optimization of the Aqueous Enzymatic Extraction of Rapeseed Oil and Protein Hydrolysates 97
Zhang Z, Hua Y: Urea-Modified Soy Globulin Proteins (7S and 11S): Effect of Wettability and Secondary Structure on Adhesion 853
Zhao B, Hall CA: Antioxidant Activity of Raisin Extracts in Bulk Oil, Oil in Water Emulsion, and Sunflower Butter Model Systems 1137
Zhou K→Parry J
Zhou R→Liu S
Zhu S→He H
Zia-Ul-Haq M, Ahmad M, Iqbal S, Ahmad S, Ali H: Characterization and Compositional Studies of Oil from Seeds of Desi Chickpea (*Cicer arietinum* L.) Cultivars Grown in Pakistan 1143

Subject Index for Volume 84 of JAOCS

Argania spinosa 761
Aspergillus sp. 907
ABTS 1095
Acetylation 281
Acid oil 1015
Acorn 653
Activation volume 399
Acyl migration 343
Additives 675
Adhesion strength 853
Adiabatic 871
Adsorption 385
Adulteration 297, 761
Agglomeration 421
n-Alkane 621
Alcalase 2.4L 97
Alkoxyglycerols 443
Alkyl esters 865
Allylic bromides 565
Amino acids 835
Amphipods 827
Analytical characterization 413
p-Anisidine test 893
Antioxidancy 573
Antioxidant activity 663, 1137
Antioxidant 363, 1095
Antioxidants 165, 1125
APCI mass spectrometry evaporated light-scattering detection 211
Apparent activation energy 399
Aquaculture 727
Aqueous enzymatic extraction 97, 693
Aqueous extraction 785
Arachidonic acid 363
Arecaceae 765
Argan oil 761
Argan tree 761
Atmospheric pressure chemical ionization 645
Attapulgite 687
Attenuated total reflectance 503
Autoxidation 509

n-butyl methacrylate 73
Bacterial lipid extraction 181
Barley 281
Base catalysts 1045
BHT 663
Binary phase behavior 219
Bioconversion 639
Biodiesel fuel 1015
Biodiesel standards 189
Biodiesel 181, 197, 385, 399, 579, 675, 865, 937, 963, 971
Biorenewables 463
Biosolids 181
Blackberry 549
Bleaching 687, 1069
Blood compatibility 73
Branched-chain fatty acids 565
Bulk modulus 331
Bulk oil 1137

(+)-catechin 129
β-Conglycinin 305
Candida antarctica 717, 1015
Candida rugosa 1015
Calibration curve 803
β-Carotene 1053
Calibration 519
Campesterol 761
Candles 1149
Caneberry 549
Canola oil 3, 55, 65, 173, 803, 937
Canola 953
Capillary GC 31
Carbazole 1095
Carbohydrases 97
Cardiolipin 645
Carotenes 587
Carotenoids 1039
Carrier 237
Castor oil 65
Catalysis 1177
Catalyst concentration 189
Ceramide 237
Characterization 845
Chemiluminescence 405
Chemometrics 503
Chlorophyll 735
Chocolate 107
Citrullus lanatus and *C. colocynth* 31
CLA 23, 443
CLN 23
Cloud point 449, 675
Cocoa butter alternatives 709
β-conglycinin 269
β-Conglycinin 137, 305, 1107
Colpothrinax wrightii 765
Cocoa butter 107, 1069
Cohesiveness 1149
Coho salmon 727
Colloids 1001
Color 107, 735
Column fractionation 953
Commercial products 31
Composition 1143
Compositional and characterization study 31
Conjugated dienoic fatty acids 519
Conjugated linoleic acids 123
Conjugated triene 749
Continuous process deacidification 473
Continuous production 91
Continuous refining 479
Core composition 523
Corn germ 489
Corn 1039, 1177
Coronary heart disease 433
Correlation 893
Cosolvent volume 189
Cottonseed 845
Crosslinking 281
Crude oil quality 1169
Crustaceans 827
Crystal growth 325
Crystal structure 709
Crystallization behavior 421
Crystallization 523, 871, 885, 1069, 1149
Cuphea 1169
Cu-Zn superoxide dismutase 809
Cultivar 793, 1031
Cultivars 1143

Debitter 693
De-emulsification 785
Deep-fat frying 1023
Deep-frying 893
Dehulling ability 603
Demulsification 693
Deodorization equipment 473
Deodorization 587
Deodorizer distillate 953
Desi chickpea 1143
Dewaxing 603
DHA 631
DHA enrichment 597, 749
1,2-Dioleoyl-3-palmitoyl-*rac*-glycerol 219
1,3-Dipalmitoyl-2-oleoyl-*sn*-glycerol 219
1,3 Dipil 631
Diacids 777
Diacylglycerols 123
Dialkyl carbonate 457
DiaMed F.A.T.S. 893
Diesel combustion 865
Diesel emission 865
Diesel engine 865
Diesel fuel 865
Diesters 675
Differential scanning calorimetry 219, 587, 979
Diglycerides 83, 91
Diphenylamine 1095
Dispersions 877
Dissolution 325
Distillers dried grains 963
Docosahexaenoic acid 11, 357, 363
Docosapentaenoic acid 363
Docosapentaenoic and docosahexaenoic acids 533
DPPH 1095
Droplet size distribution 877
Droplet size 523
Dry fractionation 885
Dry grind modifications 489
DSC 281, 565
Dynamic viscosity 259

Edible oil distillates 479
Efficiency 473, 479
Eicosapentaenoic acid 357
Eicosapentaenoic 533
Elaidic 427
Electrochemical hydrogenation 497
Electrospray ionization 645
Emulsification-evaporation 1053
Emulsification 259
Emulsifier 681
Emulsifiers 523
Emulsion stability 523, 877
Emulsions 621, 1001
Encapsulation efficiency 523
Endogenous antioxidant 727
Enzyme treatment 785
EPA 443, 749
Epoxidation 457, 1149
Epoxidized diethanolamides 945, 1161
Epoxidized soybean oil 929
Epoxy acids 393
Equilibrium 325
Eriodictyol 129
Erythrobate 249
Erythrodiol-uvaol 1125
Esterified sterols 297
Esterified4,4′-dimethylsterols 297
Estolides 449
Ethanolysis 343, 385
Ethyl esters fractionation 597
Ethyl esters 385
Ethyl methane sulfonate 1117
Evaporative light scattering detection 803
Evaporative loss 449
Exchange 325
Expeller pressed oils 1023
Extra virgin olive oil 717
Extraction 281, 1063
Extruded-expelled oil 557

Fad2-1 229
FA positional distribution 11
FAD2 fatty acid desaturase 809
FAME 1015
Fast methodologies 893
Fat bloom 107
Fat crystal network 331
Fat crystallization 989, 1001, 1081
Fats and oils utilization 197, 963
Fats and oils 989
Fatty acid composition 47, 543, 549, 653, 845
Fatty acid ester 197, 963
Fatty acid ethyl esters 1045
Fatty acid methyl esters 83, 91, 579
Fatty acid 765, 1031, 1117
Fatty acids composition 827
Fatty acids 377, 393, 681, 735, 777, 917, 1125
Fatty alcohols 463
Fibroblast cell 73
Film 289
Final physical properties 709
Fisetin 129
Fish liver oil 357
Fish oil 37, 597, 749, 1045
Flavor 157
Flax soapstock 1101
Flaxseed oil 735

Flour blends 151
Foaming 259, 281
Food quality 37
Foods in Australia 433
Formate 1177
Free 4,4′-dimethylsterols 297
Free fatty acids 479, 519
Free sterols 297
Freeze-drying 259
French fries 557
Freundlich isotherm 687
Frozen storage 727
Frying oils 893
Frying 519, 557
FT-IR 107
Functional properties 137
Functionality 259

Gammarids 827
Gas Chromatography (GC) 945
Gas Chromatography Mass Spectrometry (GCMS) 945
Gas chromatography 603, 765, 917
GC-FID 1101
Gel rheology 3
Gelation 741
Gels 741
Genetically modified soybean 865
Genistein 305
Genotypic variability 377
Glass transition 281
Glycerol carbonate 681
Glycerol 615
Glycerolysis 83, 91, 123
Glycinin 137, 269, 305, 1107
GPC 769
Graft copolymer 73
Granular crystals 421
Growing locations 921
Growth from melt 709

ΔH 427
^{1}H NMR 343
Hake liver oil 597
Hardness 1149
Harvest date 47
Hazelnut oil 297
Headspace oxygen 349
Hexanal 249, 1137
High melting fraction of milk fat 523
High moisture extrusion 741
High performance liquid chromatography 645, 803
High-oleic soybean 865
High-oleic 413, 979
High-performance liquid chromatography 587
High-sucrose/low-stachyose soybeans 269
Hinokitiol 859
HPLC 23, 749, 769
HPLC-mass spectroscopy 717
HS-SPME-MS 509
Hydrocarbons 777
Hydrogen peroxide 457
Hydrogenation 117, 1177
Hydrolysis 237, 1015
Hydrolytic and oxidative rancidity 31
Hydroxy fatty acids 463
Hydroxyl value 503
Hydroxylated soybean oil 289, 503
Hydroxylated triglycerides 173

Isurus oxyrinchus 357
Iminostilbene 1095
Immobilization 237
In situ epoxidation 669
In situ transesterification 181, 197, 963
Infrared spectroscopy 503
Interesterification 717
Intersolubility 885
In-vitro permeation 859
Iodine value 1177
Isocyanate index 1161
Isoflavones 137

Kinetics 343, 399, 709, 871, 971, 1177
Kits 893
KOH 385

Labeling regulations 433
Labeling requirements 497
Lesquerolic acid 639
Linum usitatissimum 809
γ-linolenic acid 533
Lignans 165
α-Linolenic acid 817
Linalyl oleate 157
Linoleic acid 249, 817
Linoleic and conjugated linoleic acids 533
Lipase 443, 717, 1015
Lipase-catalyzed reaction 123
Lipid analysis 989, 1001
Lipid chemistry/lipid analysis 1081
Lipid chemistry 989, 1001
Lipid content 543
Lipid oxidation 23
Lipids analysis 755
Liposomes 631
Liquid fat 107
Liquid-liquid reaction 83, 91
Low–calorie structured lipids 211
Low-fat soybean flour 151
Low-intensity ultrasound 621
Low-temperature properties 565
Lubricating oils 573
Lutein 1039
Luteolin 129

2-Monoacylglycerol 343
M23 229
Macroinitiator 73
Macrophage cell 73
Macroporous adsorption resin 693
MAG 11
Magnesol 385
Maize 1039
Mako shark 357
Malt extract color 663
Manganese superoxide dismutase 809
Margarine 817
Margarines 717
Marine fish 543
Mass fractal dimension 331
Mass spectrometry 457
Mathematical model 669, 1177
Merluccius hubbsi 597
Meat and bone meal 963
Mechanical agitator 877
Mechanical and thermal properties 65
Mechanical properties 55
Mechanical 1161
Melon seeds 31
Melting point 1 149
Melting 427
Membrane based refining 315
Methanolysis 971, 1015
Methyl esterification 1015
Methyl esters 971
Methyl methacrylate 73
Methyl silicone 157
Microencapsulation 37
Microscopy 603
Microwave heating 489
Moringa concanensis 413
Molar ratio 189
Molecular species 165
Molecular weight (MW) 793
Monoglycerides 83, 91, 681
Morocco 761
Multivariate analysis 503
Municipal sewage sludge 181
Mutants 917
Mutation 1117

16:4n-1 749
n-3 long-chain PUFA 11
Nanodispersion 1053
Nanoparticles 117, 859
NaOH 385
Natural antioxidants 579
Near-infrared 1107
NIR spectroscopy 519
Nitrogen 473, 479
NMR 325
Non-isothermal 871
Non-viscous 945
Novozym 435 443
NOx emission 865
Nuclear magnetic resonance 457

14-oxo-*cis*-11-eicosenoic acid 639
O/W emulsion 1137
Oat malt 663
Official methods 893
Oil content 393, 917
Oil crystallization 979
Oil extraction 1169
Oil fractionation 357
Oil quality 735, 845, 1117
Oil stability 557
Oil 229, 1143
Oil-seed pressing 489
Olea europaea L. 1063
Olefin metathesis 777
Oleic acid 229, 533
Oleic 427, 449
Oleyl carbonate 457
Oligomerization 929
Olive oil distillates 473
Olive oil 297, 405, 1125
Olive 1063
Omega-3 LC PUFA 37
Omega-3 PUFA 827
Omega-6 fatty acids 809
One-step reaction 189
Optimization 237, 385
Organic-inorganic hybrid 289
Organocuprate reagents 565
Organogels 3
Other origins 835
Oxazolidone 1161
Oxidation inhibitor 157
Oxidation stability 579, 631
Oxidation 37, 735
Oxidative stability index 205
Oxidative stability 349, 363, 413, 675
Oxirane content 929

ω-3 PUFA concentration 357
^{31}P-NMR spectroscopy 615
Packed column 1069
Pakistan 1143
Palm oil 219, 971
Palm olein 885
Pan-heating 735
PARISS® 107
Partial glycerides 325
Partial least squares regression 503
Partially hydrogenated vegetable oil 1149
Partially hydrogenated vegetable oils 817
Partition coefficient for acetic acid 669
Pentadesma butyracea 755
Peanut oil 979
Peanut 979, 1177
Peas (*Pisum sativum* L.) 1031
Performic acid 457
Peroxide formation rate 129
Peroxide value 349, 663, 1137
Phenol-formaldehyde 769
Phenolic acid 735
Phenothiazine 1095
Phenoxazine 1095

Phosphatidic acid 645
Phosphatidylcholine 631, 645, 1031
Phosphatidylethanolamine 1031
Phosphatidylglycerol 645
Phosphatidylinositol 1031
Phospholipase C 237
Phospholipase D 645
Physical refining 473, 479, 557
Phytate 369
Phytic acid 369
Phytosterols 1023, 1125
Plastochromanol 735
Polymeric linoleic acid 73
Polymerized triacylglycerides 1023
Polymorphism 219, 421
Polyol production from canola oil 173
Polyol 803
Polyols 55, 65
Polyphenols 1125
Polyunsaturated fatty acids 1045
Polyurethane elastomers 55
Polyurethanes 65
Pore size distribution 687
Positional distribution 1031
Pour point 449, 675
Protein modification 853
Pressure 399
Protection factor 663
Protein adsorption 73
Protein extract 793
Protein fractionation 269
Protein fractions 1107
Protein hydrolysates purification 693
Protein isolates 305
Protein-protein interaction 741
Protein 137, 259, 269, 835
Proteins 281
Proton NMR 31

Q_{10} number 205
Quercus 653
Quality 835, 1063, 1125
Quercetin 129

γ-Radiation 1117
Rates of cooling 709
Raisin extract 1137
Rancidity 727
Rancimat 205
Rapeseed oil 97, 509, 693
Rapeseed protein hydrolysates 97, 693
Raspberry 549
Refining of rice bran oil 315
Red palm olein 587
Reducing agents 249
Re-esterification 443
Regioisomers 11
Regiospecific syntheses 11
Response surface methodology 237
Reversed-phase and normal-phase high-performance liquid chromatography 211
Rheology 281, 979, 1081
Rice bran oil 315
Ricinelaidic acid 3
Rigid foams from plant oils 65
Ring-opening hydrolysis 929
Ripening 325
Roystonea regia 765
Rotator phase 621
RPVOT 449
Rubus 549
Ru 117

7S globulins 853
7S 793
11S globulins 853
11S 793
Sabal maritima 765
Sabal palmetto 765
Saccharomyces cerevisiae 809
Safflower varieties 47
Salinity 845
Saturated fatty acids 433, 817
Scattering theory 621
Screw pressing 1169
SDS-PAGE 793
Sesamum indicum L. 917
Seed oil 549
Seeds 921
Selectivity 117
SEM–EDS 107
Semisolid fat 717
Sensory assessment 37
Sensory evaluation 157, 557
Sesame seeds 165
Sesame 917
Shear modulus 331
Shelf-life prediction 205
Shortening fats 497
Silylation 1101
Soybean oil 557
Sodium caseinate 1053
Sol–gel 289
Solid base catalyst 937
Solid state fermentation 907
Solubility 259
Solvent extraction 181
Solvent washing 603
Sophorolipids 463
Southeast Brazil 543
Sowing date 47
Soy flour 769
Soy oil 785
Soy protein concentrate 369
Soy protein fractionation 137, 369
Soy protein isolate 137, 259, 369
Soy protein 249, 269, 369
Soy proteins 741
Soybean cultivars 921
Soybean deodorizer distillates 1101
Soybean extraction and precipitation 305
Soybean lecithin 1177
Soybean meal quality 835
Soybean oil 23, 55, 85, 117, 157, 205, 385, 399, 497, 519, 687, 1177
Soybean seed oil 377
Soybean soapstock 1101
Soybean 229, 793, 1023, 1107, 1117
Soybeans 137, 259, 269, 369, 785, 835
Sphingobacterium multivorum 639
Spectroscopy 1107
Sphingomyelin 237
Spray drying 37, 259
Stability 3, 1063
Steam refining 1069
Stearic acid 859
Sterol esterase 907
Sterol esters 907
Sterol 953
Sterols 755
Storage proteins 1107
Structured lipid 123
Structured lipids 533
Styrene 73
Subunit group 793
Sunflower butter 1137
Sunflower oil 479, 603
Sunflower seed oil 523
Sunflower seed 603
Supercritical carbon dioxide 953
Supercritical fluid extraction 443
Supercritical fractionation 597
Supercritical methanol 399
Superolein 885
Surface hydrophobicity 259
Surface tension 281
Surfactants 621
Synthesis 427

TAG composition 107
TAG 11
Tallow 449
Taxifolin 129
Taxonomy 653
TBA test 893
TBHQ 349
Temperature coefficient 205
TEOS 289
Thrinax radiata 765
Thermal analysis 989, 1081
Thermal and accelerated oxidation induction periods 579
Thermal properties 55
Thermal 1161
Thiobisphenols 573
Time-temperature dependence 3
Tocopherol composition 921
Tocopherol homologs 165, 1031
Tocopherol isomers 377
Tocopherol 735, 953
Tocopherols 413, 579, 755, 845, 1125
Total oil 653
Total polar material 519
trans fat labelling in Canada 817
trans Fat 433, 497
trans fatty acids 817
Transesterification 83, 91, 197, 385, 963, 1045
Triacylglycerol 421
Triacylglycerols 165, 427, 755, 1031
Triol 173
Triolein 533
Tripalmitin (PPP) 421
Tripalmitin 325
Triterpene alcohols 297
Two-phase system soybean oil-water 669

Ultra-low-linolenic acid 557
Ultrasonic energy 1045
Ultrasonic 331
Ultrasound 877
Unsaturated fatty acids 777
US 835

Variety 165
Vernonia galamensis 393
Vegetable oil refining 297
Vegetable oil 979
Vegetable oils 1023
Vernolic acid 393
Viscoelasticity 979
Viscosity 449
Vitamin E 587
Volatile compounds 157, 349, 509

Wash 693
Water-holding capacity 151
Waxes 603, 1125
Wettability 853
Wheat flour 151
Whole-cell catalysis 639
Wine 615
Wood adhesive 769

Xanthophylls 1039
X-ray diffraction 219
XRD 107

Yield 1063

Zeaxanthin 1039
Zero *trans* fats 717